

CLAIMS

1. Savoury food composition in a non-compressed free-flowing powdery form, which composition comprises 0.5-50% wt (preferably 1-40% wt) of powdered fat, 2-80% wt (preferably 5-50%) of an edible salt, which composition contains less than 15% wt (preferably less than 10% wt) of water, wherein said powdered fat comprises triglycerides of fatty acids of which the amount of H3 (triglyceride of 3 saturated fatty acids of 16 or more carbon atoms) and H2U (triglyceride of 2 saturated fatty acids of 16 or more carbon atoms and 1 cis-unsaturated fatty acid) taken together is at least 55% wt based on the total amount of triglycerides, and wherein the ratio palmitic acid / stearic acid in the fatty acid triglycerides is less than 4.
2. Savoury composition according to claim 1, wherein the ratio palmitic acid / stearic acid in the fatty acid triglycerides is at least 0.2, preferably at least 0.5.
3. Savoury composition according to claim 1-2, wherein the amount of stearic acid in the triglycerides is at least 15% of all fatty acids in the triglycerides.
4. Savoury composition according to claim 1-3 wherein said amount of H3 + H2U is at least 65% wt based on the total amount of triglycerides.
5. Savoury composition according to claim 1-4, wherein the amount of H3 (triglyceride of 3 saturated fatty acids of 16 or more carbon atoms) is at least 20% wt based on the total amount of triglycerides, preferably at least 25%.
6. Savoury composition according to claim 1-5, wherein the amount of H2U (triglyceride of 2 saturated fatty acids of 16 or more carbon atoms and 1 cis-unsaturated fatty acid) taken together is at least 30% wt based on the total amount of triglycerides.
7. Savoury composition according to claim 1-6, wherein the ratio H3 / H2U is between 0.5 and 1.2.
8. Savoury composition according to claim 1-7, wherein the amount of palmitic fatty acid (C16:0) based on the total amount of fatty acids is between 25 and 50% wt.

9. Savoury composition according to claim 1-8, comprising 25-100% of an interesterified fat blend of 40-80% PO (palm oil) and 20-60% of a fully hardened rape fat with a melting point of 68°C (RP68) and/or a fully hardened soybean oil with a melting point of 65°C (BO 65) and/or sunflower (oil or fully hardened).
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10. Savoury composition according to claim 1-9, wherein the composition further comprises 0.1-50% wt of starch and/or flour and/or maltodextrin.
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11. Savoury composition according to claim 1-10, wherein the composition further comprises 0.1-50% wt of powdery herbs and/or spices and/or tomato powder and/or monosodium glutamate.
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12. Savoury composition according to claim 1-11, in the form of a soup- or sauce concentrate, which yields a soup or sauce upon mixing and heating with an aqueous liquid.